
REIGN



RESTAURANT DINING ROOM

Seats up to 114 guests



PRIVATE DINING ROOMS

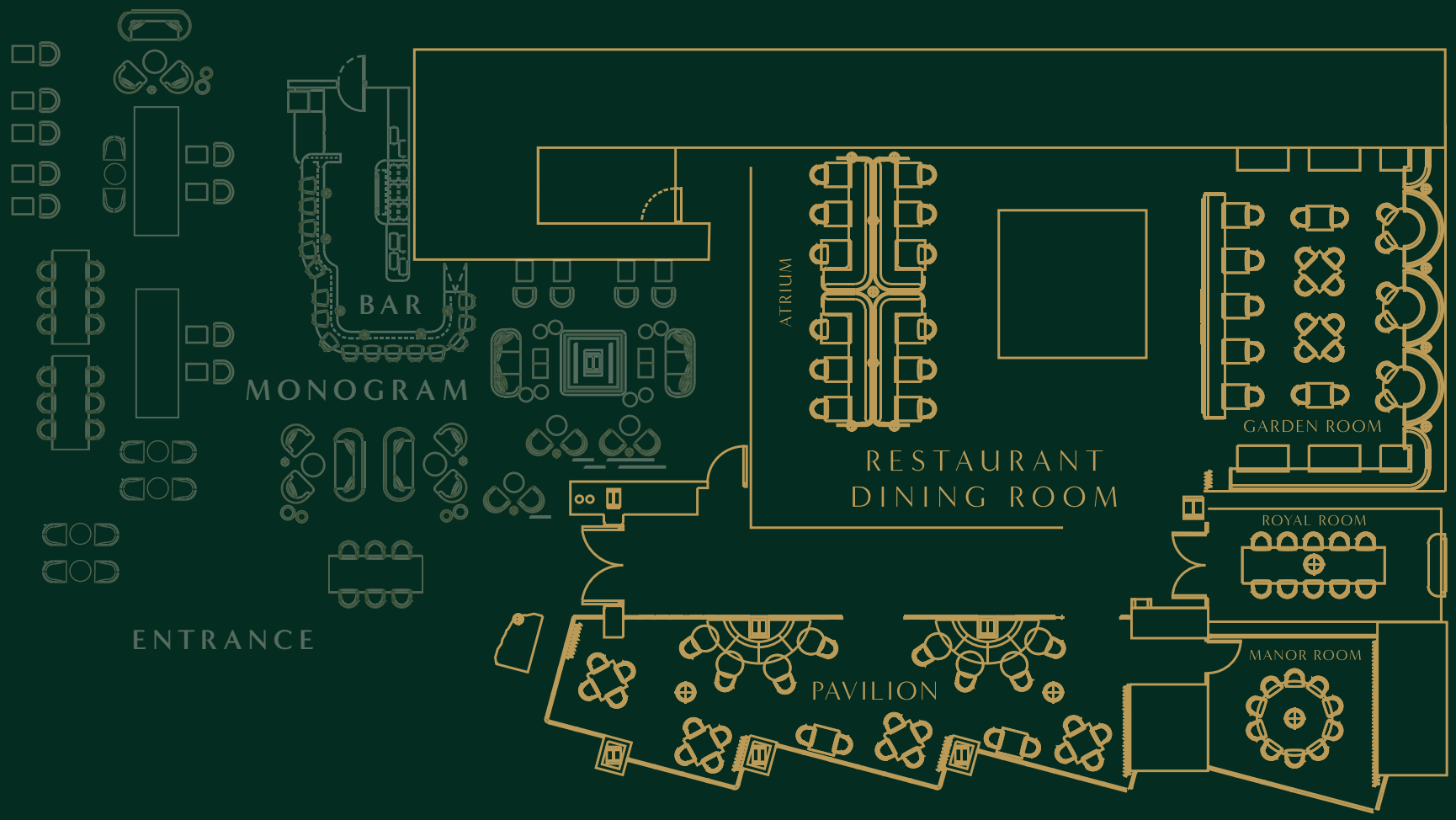
Seats up to 12 guests



EVENTS & RECEPTIONS

Reception for up to 170 guests

REIGN


BAR
MONOGRAM
ENTRANCE
ATRIUM
RESTAURANT
DINING ROOM
PAVILION
GARDEN ROOM
ROYAL ROOM
MANOR ROOM

PRIVATE DINING ROOM



ROYAL ROOM

Some rooms ask you to take a seat. The Royal Room commands it. Draped in deep cobalt leather walls and anchored by a singular piece of gold artwork, this is REIGN's most striking private space where Executive Chef Roland's dishes take their most commanding stage.

Twelve seats at a solid oak table, set beneath a sculptural chandelier, make it the natural home for power lunches, board dinners, momentous meetings and celebrations that deserve a room with presence.

CAPACITY: 12

PRIVATE DINING ROOM



MANOR ROOM

Some rooms make you feel like a guest. This one makes you feel like you belong. Built for conviviality, the Manor Room draws you in with rich wood paneling, scenes that seem to stretch beyond the walls, and a circular table designed with one thing in mind: bringing the right people together around great conversation, exceptional food, and an evening that belongs entirely to your group.

CAPACITY: 10

GARDEN ROOM

Richly debonair and made for gathering, the Garden Room is the heart of REIGN and the space that most evokes the spirit of a grand manor house. Sleek leather banquettes, rich Canadian walnut, and countryside paintings that stretch across the walls like windows, transporting you to another world, come together for a grand dining affair.

Warm, considered and alive with atmosphere, it's a space that makes every dinner feel like an occasion, and every occasion feels effortless.
For the moments that deserve the whole room.
For up to 50 guests.

CAPACITY: 50

RESTAURANT DINING ROOM



ATRIUM

Where the Garden Room breathes, the Atrium dazzles. Gold filigree, emerald velvet banquettes and copper sconces casting a warm amber glow create a room that rewards those who look closely. Timeless in feel, intricate in detail, reserve it as an intimate semi-private dining experience for up to 28, or combine with the Garden Room for a grand affair that takes over the house.

CAPACITY: 28

RESTAURANT DINING ROOM



PAVILION

For cocktails, for dinner, for evenings that deserve both.
The Pavilion is well-suited for receptions, celebrations
and occasions worth announcing, all in a room that tells
your guests the evening means something.
Open and social with floor-to-ceiling windows
and luxe curtains that draw; it's a space that adapts
for your moment. For up to 36 guests.

CAPACITY: 36

RESTAURANT DINING ROOM



EVENTS & RECEPTIONS

CAPACITY: 170 GUESTS







Charming Art Deco speakeasy.

An inviting and intimate space equipped with LCD TVs for programming and streaming, a grand piano for live entertainment, and a dedicated bartender - after all, when it REIGNS, it pours.

BREAKFAST & LUNCH GROUP PRIX FIXE MENU

THE ROYAL BREAKFAST

Onsite Selection. 45 per person

FOR THE TABLE

SLICED FRUIT PLATTER
ASSORTED MINI CROISSANTS AND DANISHES

Choice of

EGG WHITE SCRAMBLE
Spinach, Tomato, Goat Cheese, House Potatoes

FARMHOUSE BREAKFAST
Heritage Eggs, House Potatoes, Toast,
Choice of Traditional Bacon, Peameal Bacon or Farmhouse Sausage

BANANA FOSTER FRENCH TOAST
Caramelized Bananas, Whipped Vanilla Mascarpone,
Banana Ice Cream, Hazelnut Crumb

OVERNIGHT OATS
Blueberries, Rolled Oats, Hemp Seeds, Chia Seeds, Goji Berries, Oat Milk

REIGN BENEDICT
Peameal Bacon, Poached Heritage Eggs, Citrus Hollandaise,
Rustic English Muffin

ADDITIONAL ACCOMPANIMENTS | add 10

Farmhouse Sausage
Traditional Bacon
Peameal Bacon
Chicken Sausage

THE ROYAL LUNCH

Onsite Selection. 75 per person

STARTERS

Choice of

ASPARAGUS & SPINACH VELOUTÉ
Green Asparagus, Leek, Lemon, Olive Oil

ONTARIO PLUM & ENDIVE SALAD
Blue Cheese, Celery, Toasted Walnuts, Cider Vinaigrette

SHAVED FENNEL & CUCUMBER SALAD
Orange, Green Olives, Capers, Citrus Vinaigrette

MAINS

Choice of

CANADIAN HANGER STEAK
Carrot Purée, Glazed Green Beans, Heirloom Carrots,
Pearl Onions, Peppercorn Sauce

PAN-SEARED STEELHEAD TROUT
Braised Leeks, Fingerling Potatoes, Swiss Chard,
Saffron Beurre Blanc, Chives

ROASTED CAULIFLOWER GEMELLI
Roasted Garlic Cream, Capers, Golden Raisins, Parmesan, Pangrattato

DESSERT

Choice of

BLUEBERRY CHEESECAKE
Blueberry Compote, Dehydrated Meringue, Lotus Biscuit Crumbs

LEMON RASPBERRY TART
Crisp Pâte Sucrée, Raspberry Compote, Mascarpone Ice Cream,
Raspberry Opaline

DINNER GROUP PRIX FIXE MENU

THE SIGNATURE DINNER

Onsite Selection. 99 per person

STARTERS

Choice of

WILD MUSHROOM VELOUTÉ
Roasted Mushrooms, Thyme, Aged Sherry Vinegar, Chive Oil

REIGN CAESAR SALAD
Baby Gem, Ontario Boar Bacon, Pangrattato,
Gunn's Hill Handeck Comté Cheese

MAINS

Choice of

CAPE D'OR SALMON
Braised Leeks, Savoy Cabbage, Pickled Mustard Seed, Salmon Roe,
White Wine Velouté

6OZ PRIME CANADIAN FLAT IRON STEAK
Whipped Potatoes, Glazed Mushrooms, Broccolini, Green Peppercorn Ju,

SEARED CORNISH HEN
Carrot Purée, Chestnut and Wild Rice, Swiss Chard, Sage, Maderia Jus

PLANT-BASED SALMON
Squash Purée, Braised Leeks, Savoy Cabbage, Pickled Mustard Seeds,
Yuzu Pearls, Parsley

DESSERT

Choice of

VANILLA CRÈME BRÛLÉE
Classic Vanilla-Infused Rich Custard, Caramelized Brown Sugar Crust,
Fresh Berry Compote

SASKATOON BERRY OPULENCE
Blueberry Compote, Mascarpone Chantilly, Sour Cream Ice Cream

THE LUXURY DINNER

Onsite Selection. 115 per person

STARTERS

Choice of

WILD MUSHROOM VELOUTÉ
Roasted Mushrooms, Thyme, Aged Sherry Vinegar, Chive Oil

RADICCHIO & AUTUMN GREENS SALAD
Picante Lettuce Blend, Pickled Red Grapes, Toasted Walnut, Aged Gouda, Port Vinaigrette

REIGN CAESAR SALAD
Baby Gem, Ontario Boar Bacon, Pangrattato, Gunn's Hill Handeck Comté Cheese

MAINS

Choice of

CAPE D'OR SALMON
Braised Leeks, Savoy Cabbage, Pickled Mustard Seed, Salmon Roe, White Wine Velouté

6OZ PRIME CANADIAN TENDERLOIN STEAK
Whipped Potatoes, Glazed Mushrooms, Broccolini, Green Peppercorn Jus

SEARED CORNISH HEN
Carrot Purée, Chestnut and Wild Rice, Swiss Chard, Sage, Maderia Jus

PLANT-BASED SALMON
Squash Purée, Braised Leeks, Savoy Cabbage, Pickled Mustard Seeds, Yuzu Pearls, Parsley

DESSERT

Choice of

SASKATOON BERRY OPULENCE
Blueberry Compote, Mascarpone Chantilly, Sour Cream Ice Cream

CAFÉ COCOA ÉTOILE
Jivara Mousse, Espresso Cremeux, Toasted Croissant Ice Cream

CHOCOLATE LAYER GÂTEAU
Araguani 72%, Manjari 65%, Equatoriale 55% Rich Truffles, Single Malt Scotch Ice Cream

DINNER GROUP PRIX FIXE MENU

THE GOLD DINNER

Onsite Selection. 145 per person

STARTERS

Choice of

POACHED SHRIMP COCKTAIL
Brandy Marie Rose Sauce, Espelette, Furikake, Lemon

REIGN STEAK TARTARE
Creekside Farms Beef, Hazelnut, Chives, Preserved Egg Yolk, House Preserves, Truffle, Crostini

WILD MUSHROOM VELOUTÉ
Roasted Mushrooms, Thyme, Aged Sherry Vinegar, Chive Oil

MAINS

Choice of

ROASTED SEABASS
Artichoke Hearts, Wilted Spinach, Sunchoke Purée, Sauce Américaine

6OZ PRIME CANADIAN TENDERLOIN STEAK
Whipped Potatoes, Glazed Mushrooms, Broccolini, Green Peppercorn Jus

SEARED DUCK BREAST
Celeriac Purée, Confit Fennel, Blood Orange, Wilted Winter Greens, Duck Jus

PLANT-BASED SALMON
Squash Purée, Braised Leeks, Savoy Cabbage, Pickled Mustard Seeds, Yuzu Pearls, Parsley

DESSERT

Choice of

VANILLA CRÈME BRÛLÉE
Classic Vanilla-Infused Rich Custard, Caramelized Brown Sugar Crust, Fresh Berry Compote

SASKATOON BERRY OPULENCE
Blueberry Compote, Mascarpone Chantilly, Sour Cream Ice Cream

CAFÉ COCOA ÉTOILE
Jivara Mousse, Espresso Cremeux, Toasted Croissant Ice Cream

CHOCOLATE LAYER GÂTEAU
Araguani 72%, Manjari 65%, Equatoriale 55% Rich Truffles, Single Malt Scotch Ice Cream

RECEPTION MENU

CANAPÉS

VEGETARIAN *85 per dozen*

PARMESAN CHEESE SHORTBREAD
Roasted Garlic and Oven Dried Tomato

SPANAKOPITA

VEGETABLE RATATOUILLE
Filo Cups with Goat Cheese Pearl

CAPRESE SKEWERS

WILD MUSHROOMS & FRICASSÉE
Grilled Polenta

ASPARAGUS & BRIE MINI QUICHE

RED WINE POACHED MINI PEAR
Mascarpone & Toasted Pumpkins Seeds

TORCHED BRIE
Pear on Crostini

FOR MEAT LOVERS *87 per dozen*

BEEF CARPACCIO & WHIPPED GOAT CHEESE CROUTONS
Balsamic Reduction

ROAST BEEF ROLLS
Horseradish Cream Cheese & Asparagus

SMOKED DUCK & FIG SKEWER

CHICKEN SATAY SKEWERS
Sweet Chili Sauce

BEEF SATAY SKEWERS
Sweet Chili Sauce

MINI BEEF WELLINGTON
Montreal Beef Pie and Puff Pastry

MINI TOURTIERE
Smoked Beef and Puff Pastry

FROM THE SEA *87 per dozen*

DILL SCONES
Smoked Trout & Horseradish Cream

SEARED SCALLOP
Braised Leeks and Mango Chutney on Toast

POACHED SHRIMP SMOKED SALMON
Saffron Aioli

SESAME CRUSTED TUNA TATAKI
Wonton Chip with Wasabi Mayo

SMOKED SALMON BLINI

VEGAN *85 per dozen*

RED PEPPER HUMMUS ON PITA
Cherry Tomato, Radish, Cilantro Cress

TOMATO & BASIL BRUSCHETTA
Crostini

BEVERAGE MENU

WINES BY THE BOTTLE

	BOTTLE
SPARKLING	
Giusti 'Rosalia', Prosecco, Veneto, Italy	105
13th Street Winery, Premier Cuvée, Niagara Peninsula, Canada	120
Veuve Clicquot Brut, Champagne, France	225
ROSÉ	
Mas Carlot 'Générations', Grenache/Syrah, Costières de Nîmes, France	95
WHITE	
Domaine Salvard, Sauvignon Blanc, Cheverny, France	120
Tiefenbrunner, Pinot Grigio, Alto Adige, Italy	108
Dobbin Estate, Chardonnay, Beamsville Bench, Canada	148
RED	
Maison Roche de Bellene, Pinot Noir, Burgundy, France	125
Jean-Luc Colombo 'Les Abeilles', Côtes du Rhônes, France	108
Hollick Estates, Cabernet Sauvignon, Coonawarra, Australia	118

HOUSE OF CLASSICS

ROYAL YORK SPECIAL #2 — 26
TART & REFRESHING

14th in Line Gin by Royal York, Civil Pours x RYH Hesperidium Citrus Liqueur, Grapefruit Cordial, Lemon, Eucalyptus

ESTATE OLD FASHIONED — 28
BOLD & SPIRIT-FORWARD

Gooderham & Worts 4 Grain Canadian Whiskey, Lot 40 Dark Oak Rye, Smoked Vanilla Syrup, Bitters

STRAWBERRY DAIQUIRI — 22
TART & REFRESHING

Planteray 3 Stars Rum, Flor de Caña 4 Year Rum, Strawberry Sugar, Lime, Calamansi

SALON SLING — 21
LONG & APPROACHABLE

Tanqueray London Dry Gin, Civil Pours x RYH Hesperidium Citrus Liqueur, Black Tea Benedictine, Cherry & Caraway Cordial, Cinnamon, Pineapple & Star Anise Bitters, Lime, Grapefruit, Soda

GOLDEN CADILLAC MARGARITA — 26
TART & REFRESHING

El Tequileño Reposado Tequila, Pierre Ferrand Dry Curaçao, Vanilla, Saffron, Lime, Salt

TRUFFLED AMARETTO SOUR — 24
RICH & LUXURIOUS

Disaronno Amaretto, Lot 40 Rye Whisky, Apricot, Lemon, Orgeat, Vegan Foamer, Truffle Salt

**Contains Almonds*

CROWN NEGRONI — 27
BOLD & SPIRIT FORWARD

Plymouth Gin, Pink Peppercorn, Campari, Cacao, Cherry Vermouth, Fennel